

AMENDMENTS TO THE CLAIMS:

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This listing of claims will replace all prior versions, and listings of claims in the application:

LISTING OF CLAIMS:

1. (previously presented) A method for preparing a beverage, wherein a dough - which has been prepared from malt flour and water - is kneaded and thereafter diluted with water to a mixture of malt flour in water, the diluted mixture containing 11 to 45 wt.% malt flour, based on the total weight of the mixture.
2. (previously presented) A method according to claim 1, wherein the mixture of malt flour in water is filtered and/or extracted.
3. (currently amended) A method according to ~~any one of the preceding claims~~ claim 1, wherein the dough has a consistency of at least 100 Brabender Farinograph units.
4. (currently amended) A method according to ~~any one of the preceding claims~~ claim 1, wherein the dough is kneaded for at least 15 min, preferably 30-45 min.
5. (currently amended) A method according to ~~any one of the preceding claims~~ claim 1, wherein the kneading energy supplied during kneading is at least 1 kJ/kg malt flour.
6. (currently amended) A method according to ~~any one of the preceding claims~~ claim 1, wherein the dough is kneaded until the supplied energy is 10-100 kJ/kg malt flour.

7. (currently amended) A method according to ~~any one of the preceding claims~~ claim 1, wherein the dough is kneaded at a temperature of 15-50°C, preferably of 20-45°C.

8. (currently amended) A method according to ~~any one of the preceding claims~~ claim 1, wherein the malt flour comprises barley malt flour, wheat malt flour or a combination thereof.

9. (previously presented) A method according to claim 8, wherein the malt flour has been prepared from an amount of barley which substantially consists of glassy grains, non-germinated grains and/or incompletely germinated grains.

10. (currently amended) A method according to ~~any one of the preceding claims~~ claim 1, wherein the beverage is a fermented beverage, preferably beer.

11-15. (canceled)

16. (new) A method according to claim 2, wherein the dough has a consistency of at least 100 Brabender Farinograph units.

17. (new) A method according to claim 2, wherein the dough is kneaded for at least 15 min, preferably 30-45 min.

18. (new) A method according to claim 3, wherein the dough is kneaded for at least 15 min, preferably 30-45 min.

19. (new) A method according to claim 2, wherein the kneading energy supplied during kneading is at least 1 kJ/kg malt flour.

20. (new) A method according to claim 3, wherein the kneading energy supplied during kneading is at least 1 kJ/kg malt flour.

21. (new) A method according to claim 4, wherein the kneading energy supplied during kneading is at least 1 kJ/kg malt flour.

22. (new) A method according to claim 2, wherein the dough is kneaded until the supplied energy is 10-100 kJ/kg malt flour.

23. (new) A method according to claim 3, wherein the dough is kneaded until the supplied energy is 10-100 kJ/kg malt flour.

24. (new) A method according to claim 4, wherein the dough is kneaded until the supplied energy is 10-100 kJ/kg malt flour.

25. (new) A method according to claim 5, wherein the dough is kneaded until the supplied energy is 10-100 kJ/kg malt flour.